

2026 CELEBRATION OF LIFE



Host a celebration of life event at Angus Glen

Whether you're hosting an intimate remembrance or a larger gathering, our team is here to help you create a meaningful and heartfelt Celebration of Life. From thoughtfully curated menus crafted by our culinary team to the serene ambiance of our elegant clubhouse and surrounding natural landscape, Angus Glen provides a comforting setting to honour your loved one with grace and care.

Our dedicated event specialists will guide you through every detail, offering compassionate support and personalized service throughout the planning process. With flexible event spaces, customized catering options, and a focus on creating a seamless experience, we ensure every gathering is handled with the utmost sensitivity and respect.

Let us support you in creating a beautiful tribute. Contact us today to begin planning.

YOUR EVENT EXPERIENCE INCLUDES:

- Chiavari chairs
- Bengaline linen with a choice of 6 colours
- White napkins
- Stainless steel flatware
- White porcelain dinnerware
- Glassware
- Self-serve coat check
- Complimentary parking



VENUE COSTS

Your Event Specialist will do their best work with your vision and budget. Minimum spend requirements vary by day of the week and the timing of your event.

Room Rentals & Minimum Spend

	RENTAL FEE (\$)	MAY 1 – SEPT 30		OCT 1 – APR 30	
		MONDAY – THURSDAY	FRIDAY – SUNDAY	MONDAY – THURSDAY	FRIDAY – SUNDAY
GREAT HALL*	2,000	12,000	23,000	10,000	20,000
MACKENZIE HALL*	2,000	6,000	12,000	5,000	10,000
ELGIN HALL*	2,000	6,000	12,000	5,000	10,000
VICTORIA ROOM	1,000	5,000	6,000	4,000	5,000
KENNEDY LOFT	1,000	5,000	6,000	4,000	5,000
NORTH MARQUEE	2,000	6,000	12,000	5,000	10,000
FURYK ROOM	—	2,500			
AWS BOARDROOM	—	1,500			
SORENSTAM ROOM	—	1,500			

*Minimum guest count required. Please inquire for details.

Room Capacity

	THEATRE STYLE 	DINNER 	DINNER & DANCE FLOOR 	RECEPTION WITH FOOD STATIONS 	RECEPTION WITHOUT FOOD STATIONS 	STATIONED COCKTAIL 	COCKTAIL RECEPTION 	BUFFET DINNER 
GREAT HALL	600	500	400	650	800	600	500	400
MACKENZIE HALL	300	250	170	350	400	300	250	170
ELGIN HALL	300	250	170	350	400	300	250	170
VICTORIA ROOM	100	72	64	120	200	100	72	72
KENNEDY LOFT	150	110	—	—	—	100	150	80
NORTH MARQUEE	350	200	180	—	—	250	300	—
FURYK ROOM	50	40	—	—	—	40	50	—
AWS BOARDROOM	—	20	—	—	—	—	—	—
SORENSTAM ROOM	40	30	—	—	—	30	40	—



Celebration of Life Package

Priced per person

Minimum 50 guests
required

Freshly brewed coffee
and teas included

Complimentary Audio &
Videp Components

Complimentary Audio & Video Components:

In-room presentation
screens for looping
images

Use of a microphone

HDMI Hook-up for
external devices.

CLASSIC SELECTION

33.50

Selection of Fresh Wraps & Sandwiches

Black forest ham, deli turkey,
roast vegetables, tuna salad,
egg salad

Traditional Cheese Platter

Selection of imported & domestic
cheese / V

Fresh Sliced Fruit

An array of seasonal sliced fruit
/ VG

Fresh Baked Cookies

Assorted cookies: oatmeal
& raisin, white chocolate
macadamia, chocolate chip,
double chocolate

PUB SELECTION

40.75

Bruschetta Trio

Marinated roma tomatoes,
roasted woodland mushrooms
with balsamic glaze, artichoke
with lemon & mint, served with
toasted baguette crostini &
grilled pita points / V

Pizza Station

Margherita, pepperoni, grilled
vegetables

Beef Sliders

Beef patties, sautéed onions,
chipotle mayo

Fresh Sliced Fruit

An array of seasonal sliced fruit
/ VG

Fresh Baked Cookies

Assorted cookies: oatmeal
& raisin, white chocolate
macadamia, chocolate chip,
double chocolate

GF	gluten-free
V	vegetarian
VG	vegan



Reception Offerings

Set the tone for your event with our curated reception selections—perfect for welcoming guests and creating a lively, social atmosphere.

Choose from elegant passed canapés, beautifully presented reception platters, and interactive food stations designed to suit any style of gathering.

Whether you're hosting a cocktail reception or enhancing a pre-dinner experience, our culinary team will help you create a memorable start with fresh flavours, thoughtful presentation, and seamless service.

GF	gluten-free
V	vegetarian
VG	vegan

FOOD STATIONS

Priced per person

Based on one hour of continuous service

Oyster Bar <i>Min. 40 guests required</i>	17
Selection of premium oysters on the half shell, accompanied by cocktail sauce, lemon aioli, horseradish & house-made hot sauce / GF	
Freshly shucked by chef-attended station	122
Antipasto <i>Min. 40 guests required</i>	15.75
Prosciutto, Genoa salami, melon, marinated olives, grilled vegetables, tomato & bocconcini, marinated artichoke hearts, served with focaccia bread	
Chef-attended Risotto Station <i>Min. 40 guests required</i>	18
Creamy arborio rice simmered in rich vegetable stock with woodland mushrooms, Parmesan cheese & fresh herbs / GF V	
Sushi <i>100 piece minimum</i>	7 PER PIECE
Selection of fish & vegetable sushi, served with wasabi, pickled ginger & soy	

RECEPTION PLATTERS

Priced per platter

One platter serves approximately 40 guests

Traditional Cheese Platter / V	317.25
Vegetable Crudité / GF V	263.75
Mediterranean Dip & Spreads / V	250
Hummus & Grilled Pita	213.25
Cocktail Sandwiches	325.25
Smoked Atlantic Salmon / GF	413.75
Shrimp Cocktail Old fashioned cocktail sauce / GF	444.25
Pastry Platter	112.50
Freshly Baked Cookie Platter	112.50
Fruit Platter / GF VG	195.50

CANAPÉS

Priced per dozen

A Selection of Passed Hors d'oeuvres and Canapés	55.75
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Bar Packages

Priced per person

Enhance your celebration with one of our curated bar packages, featuring a selection of beer, wine, spirits, and non-alcoholic beverages.

All packages include six hours of continuous open bar service.

STANDARD BAR

60

Domestic Bottled Beer

Budweiser, Bud Light, Bud Light Lime, Mill Street Organic

House Rail

Smirnoff Vodka, Gordon's Gin, Seagram's VO Canadian Whisky, Captain Morgan White Rum, Johnnie Walker Red Label Scotch, Jose Cuervo Gold Tequila

House Wine

EastWest Cab-Nero, Niagara
EastWest Pinot Grigio, Niagara

Non-Alcoholic

Soft Drink, Juice, Perrier, and Mocktails

PREMIUM BAR

70

Includes everything in the Standard Bar, plus:

Sparkling Wine Toast

Premium & Imported Bottled Beer

Stella Artois, Corona, Michelob Ultra, Alexander Keith's

Coolers & Cider

Pure Drive Lemon-Lime, Brickworks Cider

Premium Spirits

Bacardi White Rum, Ketel One Vodka, Tanqueray Gin, Crown Royal Rye, Johnnie Walker Black Label Scotch, Hennessy VS Cognac, Fireball Cinnamon Whisky, Bushmills Irish Whiskey, Captain Morgan Dark Rum, Captain Morgan Spiced Rum, Glenfiddich 12 Year Single Malt Scotch, Sauza Silver Tequila, Wray & Nephew White Rum

Liqueurs

Disaronno Amaretto, Aperol, Baileys Irish Cream, Campari, Cointreau, Frangelico, Grand Marnier, Malibu Coconut Rum, Peach Schnapps, Hpnotiq, McGuinness Blue Curaçao, McGuinness Melon, McGuinness Crème de Cacao, McGuinness Triple Sec, Soho Lychee Liqueur

ENHANCEMENT

Additional per person unless otherwise noted.

Bar Extensions

Standard Bar – Additional Hour 14.50

Premium Bar – Additional Hour 18

Wine Service

House Wine Service 21

Deluxe Wine Service 22

Premium Wine Service 23

Sparkling Wine Toast 11

Mimosa 12

Non-Alcoholic Drink Package 16.50

Unlimited Soft Drinks, Assorted Juices, Mocktails, Bottled Water, Coffee & Tea

Natural & Sparkling Water

Two Bottles per Table 16

Unlimited Service 24

Punch

Priced per bowl

Alcoholic Punch 200

Non-Alcoholic Punch 60



Event Information

EVENT TIMELINES

Final guest count is required **seven business days** prior to the event date by **12:00 PM**, excluding holidays.

- The guaranteed number of guests must not fall below the minimum menu and room requirements.
- Day-of additions due to dietary needs or allergies will be accommodated based on availability.

PRICES

All prices are **subject to 13% HST and a 17% Facility Fee**, unless otherwise specified.

- Halal options are available—pricing upon request.
- Package pricing is guaranteed through December 2026 (alcohol subject to change)
- Angus Glen guarantees food pricing for six months from the agreement date. Beyond that, pricing may be adjusted to reflect rising costs, with efforts made to mitigate impact (e.g., offering menu substitutions).
- A multiple entrée surcharge applies:
\$5.00 per guest for two entrées
\$7.50 per guest for three entrées
- Place cards with entrée indicators are required for multiple entrée service and must be delivered 24 hours prior to the event.
- Room minimums apply to all Packages.
- Statutory Holiday events may incur additional setup charges—please inquire.
- Cake cutting fee: \$1.50 per person.
Includes staff to cut and platter cake

ROOM RENTAL

The room rental fee guarantees **exclusive use of the event space(s)** for the contracted duration of your event.

FOOD PRACTICES

- All food provided by Angus Glen must be consumed on-site due to liability restrictions.
- No outside food or beverages may be brought in or taken off the property without written permission.
- Approved outside food/beverages may be subject to additional service or labour charges.
- Buffet setup guidelines:
Up to 100 guests: single-sided buffet
101–220 guests: double-sided buffet
221+ guests: two double-sided stations
- Buffet pricing for children ages 10 & under is 30% less than adult pricing. Please inquire for plated meal pricing.
- Angus Glen reserves the right to make substitutions on food items.
- Dietary accommodations are subject to change—please advise of all allergies or dietary restrictions in advance.
- Single shots (bar only) are included in Standard and Premium packages. Angus Glen staff may limit drink service, stop shots, refuse alcohol, or remove guests at their discretion, in accordance with AGCO guidelines. Angus Glen strictly follows all Ontario Liquor License laws.

FACILITY FEE

This fee includes the set-up of the room and mandatory event amenities such as:

- Tables, chairs, linens, table numbers
- Complimentary parking
- Unlimited Wi-Fi
- Directional signage
- Facility cleaning before and after your event
- Snow clearing and general venue maintenance

Sales Team

CHRISTY FIELD

Sales Manager
Special Events & Weddings
x 226 | 647-929-2580
cfield@angusglen.com

AMANDA SNELL

Special Events Sales Coordinator
x 731 | 416-737-5834
asnell@angusglen.com

AADILA HAFEJI-ELIAS

Special Events Sales Coordinator
x 214 | 647-473-6817
ahafeji@angusglen.com



10080 Kennedy Road Markham, ON L6C 1N9
905-887-0090



ANGUSGLEN.COM